

# BE SHOPPING AT BIG STORE

CONVENIENCE AND QUALITY  
FROM OUR OWN BAKERY  
CATERING FACILITIES  
ENLARGED FOR FLAVOR  
HOUSEHOLD NEEDS  
FRUITS AND VEGETABLES  
more than any other market



## MAGIC CHEF BAKERY

**PUMPKIN PIE**  
8-inch Deep Dish - traditional Thanksgiving favorite. It will melt in your mouth!  
regularly 89c **89c** ea.

**MINCE MEAT PIE**  
8-inch—rich, flaky pastry and our own special mince meat with a flavor unique!  
regularly 89c **79c** ea.

**M&M DINNER ROLLS**  
Topped with sesame seeds, poppy seeds or plain.  
regularly 41c doz. **35c** doz.

## OLD FASHIONED DELICATESSEN

**PASTRAMI**  
Luscious and richly seasoned. A welcome addition to any cold meat platter.  
regularly \$1.98 lb. **\$1.49** lb.

**POTATO SALAD**  
Delicious—made with our own special dressing, fresh-cooked potatoes.  
regularly 49c lb. **39c** lb.

**SWISS CHEESE**  
Rich, nutlike flavor...for sandwiches or snacks.  
regularly \$1.19 lb. **98c** lb.

For Catering, Call Magic Chef, 371-0111 or 772-2571

## Armed Forces

Local men who have completed training courses with the Army include the following:

Pvt. Gregory P. Connors, son of Mr. and Mrs. Raymond F. Connors of 19416 Entradero Ave., eight-week field artillery basic course, Ft. Sill, Okla.;

Pvt. Raymond J. Booth, son of Mr. and Mrs. Milton J. Booth of 2803 Robinson St., Redondo Beach, an eight-week field artillery basic course, Ft. Sill, Okla.;

Pfc. David R. Lunden, son of Mr. and Mrs. Lunden of 2940 W. Carson St., air traffic control operator course, Keesler Air Force Base, Miss.;

Pvt. Thomas R. Mathews Jr., son of Mr. and Mrs. Thomas R. Mathews of 21321 Evalyn Ave., advanced training as a combat engineer, Ft. Leonard Wood, Mo.;

Pvt. Kenneth Y. Sato, son of Mr. and Mrs. Sukeo Sato of 1504 Lomita Blvd., Harbor City, four-week administration course, Ft. Ord, Calif.;

Pfc. Norman M. Campbell Jr., whose parents live at 24225 Walnut St., Lomita, awarded Army Parachutist Badge following three-week airborne course, Ft. Benning, Ga.;

Pvt. Thomas M. Campbell, son of Mr. and Mrs. Millard C. Campbell of 4524 Bulova St., cooking course, Ft. Ord, Calif.;

Pvt. Lloyd A. Wright, son of Mrs. Marly L. Wright of 541 E. 223rd St., 10-week power generation course, Ft. Belvoir, Va.;

Pvt. Kathleen M. Nutter, daughter of Mr. and Mrs. Forrest W. Nutter of 4201 Sepulveda Blvd., eight weeks of basic training, Ft. McClellan, Ala.;

Pvt. Patrick J. Tregarthen, son of Mr. and Mrs. William J. Tregarthen of 1603 N. 253rd St., Harbor City, nine weeks of advanced infantry training, Ft. Polk, La.;

Area seaman recruits who have been graduated from nine weeks of Navy basic training at the Naval Training Center in San Diego, include the following:

Richard L. Keller, son of Mr. and Mrs. Leroy Keller of 2071 W. 248th St., Lomita; and

Terence D. Springer, son of Mrs. Mary A. Springer of 1718 Speyer Lane, Redondo Beach.

Army Pfc. Paul P. Adams, 23, son of Mr. and Mrs. Philip W. Adams, 22611 Kathryn Ave., was assigned to the 716th Military Police Battalion in Vietnam, Oct. 3.

Private Adams, a military policeman in the battalion's Company B near Saigon, entered the Army in December 1966 and was last stationed at Ft. Monroe, Va.

He is a 1960 graduate of South High School and was employed by Insurance Companies Inspection Bureau, Los Angeles, before entering the Army.

Army Pvt. Ben R. Berry, 18, son of Robert E. Berry of 2444 W. 236th Place, was assigned to the 815th Engineer Battalion near Pleiku, Vietnam, Oct. 11.

Berry, a heavy equipment operator in the battalion, entered the Army in April, 1967, and was last stationed at Ft. Leonard Wood, Mo. He completed his basic training at Ft. Ord, Calif.

He attended Torrance High School.

Army Spec. 4 Harry L. Fountain Jr., 22, whose parents live at 213 W. 220th St., participated in "Operation Dunkirk," the operational readiness test of the 517th Artillery's 4th Missile Battalion at the Rio Hato Training Area, Republic of Panama from Oct. 4 to 12.

Specialist Fountain is a member of the battalion's Battery B.

Before entering the Army, he was employed by the Douglas Aircraft Division here.

Army Pvt. Peter Ives Jr., 19, whose parents live at 604 S. Broadway, Redondo Beach, was assigned to Battery D of the 14th Artillery's 6th Battalion near Pleiku, Vietnam, Oct. 17.

FROZEN  
**BIRDSEYE PEAS**  
10-oz. pkgs. **2.25c** save 15c

U.S.D.A. GRADE 'A' FLASH FROZEN  
**TOM TURKEYS**  
**29c** lb.

GOLDEN CREME  
**CATERING ICE CREAM**  
half gallon round **69c** save 10c

U.S.D.A. Grade 'A'—Stuff with luscious chestnut dressing, roast and serve with cranberry sauce.  
**FRESH HEN TURKEYS** **49c** lb.  
U.S.D.A. Grade 'A'—Flash frozen. Ideal for the smaller family, plump, delicious. Dress & roast.  
**JUNIOR TURKEYS** **49c** lb.  
U.S.D.A. Grade 'A'—Flash frozen. Roast on a rack; glaze with orange sauce flavored with wine.  
**DUCKS** **49c** lb.

U.S.D.A. GRADE 'A' FLASH FROZEN  
**HEN TURKEYS** **33c** lb.  
U.S.D.A. GRADE 'A'  
**FRESH TOM TURKEYS** **45c** lb.

From Checkerboard Farms, frozen. Dress with oyster stuffing for your Thanksgiving feast.  
**HONEYSUCKLE TURKEYS** **49c** lb.  
Plump and meaty — perfect for traditional oyster stuffing — or serve as an hors d'oeuvre.  
**WESTERN OYSTERS** **79c** lb.  
U.S.D.A. 'Choice' Beef. Brown and simmer in bouillon with onion, celery, a bay leaf & seasoning  
**SWISS STEAK** **69c** lb.  
U.S.D.A. 'Choice' Beef. Marinate, brown and braise with seasonings in mushroom soup & onions  
**CHUCK STEAK** **49c** lb.  
U.S.D.A. 'Choice' Beef—also Sirloin Tip Steak. Broil or barbecue these thick, luscious steaks.  
**BONELESS TOP ROUND** **98c** lb.

U.S.D.A. 'CHOICE' BEEF  
**ROUND STEAK** **69c** lb.  
Center Cut Bone In  
U.S.D.A. 'CHOICE' BEEF  
**RUMP ROAST** **69c** lb.  
Richly seasoned little sausages that will add zest to that Sunday brunch; serve with eggs.  
**FARMER JOHN SKINLESS LINKS** **29c** 1/2-lb. pkg.  
U.S.D.A. 'Choice' Beef. Brown and simmer slowly with seasonings, vegetables. Serve with gravy.  
**SHORT RIBS OF BEEF** **33c** lb.  
Hormel Red Label—superbly cured for rich, delicious flavor. Serve with eggs any style. A treat!  
**SLICED BACON** **59c** 1-lb. pkg.

**Gourmet Sea Foods**  
Fresh seafood flavor locked in for greater nutrition  
**Certi-Fresh H&G Whiting** 1 1/4-lb. 49c pkg.  
Frozen—for casseroles, sandwiches, salads, cocktails.  
**Certi-Fresh Green Shrimp** 8-oz. 85c pkg.  
For a tasty treat, broil with garlic butter—um-m-m!  
**Star-Kist Lobster Tails** 9-oz. \$1.69 pkg.  
Honeysuckle—frozen with gravy, ready to heat, slice.  
**Turkey Roast** 2 1/4-lb. \$3.29 pkg.

Nestle's—pure, slightly sweetened chocolate for all your baking.  
**Chocolate Chips** 6-oz. pkg. **23c**  
Crown Prince—plump, luscious for stuffings, casseroles, salads.  
**Whole Oysters** 8-oz. can **35c**  
Small, whole, cooked onions. Serve with butter, cream sauce.  
**York County Onions** no. 303 can **25c**  
Magic Chef heavy duty—for cooking, broiling, storing, freezing.  
**Aluminum Foil** 18"x25" roll **49c**

### Produce



GOLDEN RIPE CHIQUITA  
**BANANAS**  
**10c** lb.

CROP LARGE STALK  
**FRESH CELERY**  
**10c** ea.



U.S. NO. 1  
**RED VELVET YAMS** **10c** lb.  
EXTRA-FANCY  
**HAWAIIAN PINEAPPLE** **10c** lb.  
NEW CROP—WALNUTS, ALMONDS, FILBERTS, BRAZILS  
**ASSORTED NUTS** **39c** lb.

DEL AMO SHOPPING CENTER  
CORNER OF HAWTHORNE & SEPULVEDA

**MAGIC CHEF**



we welcome  
FOOD STAMP  
SHOPPERS